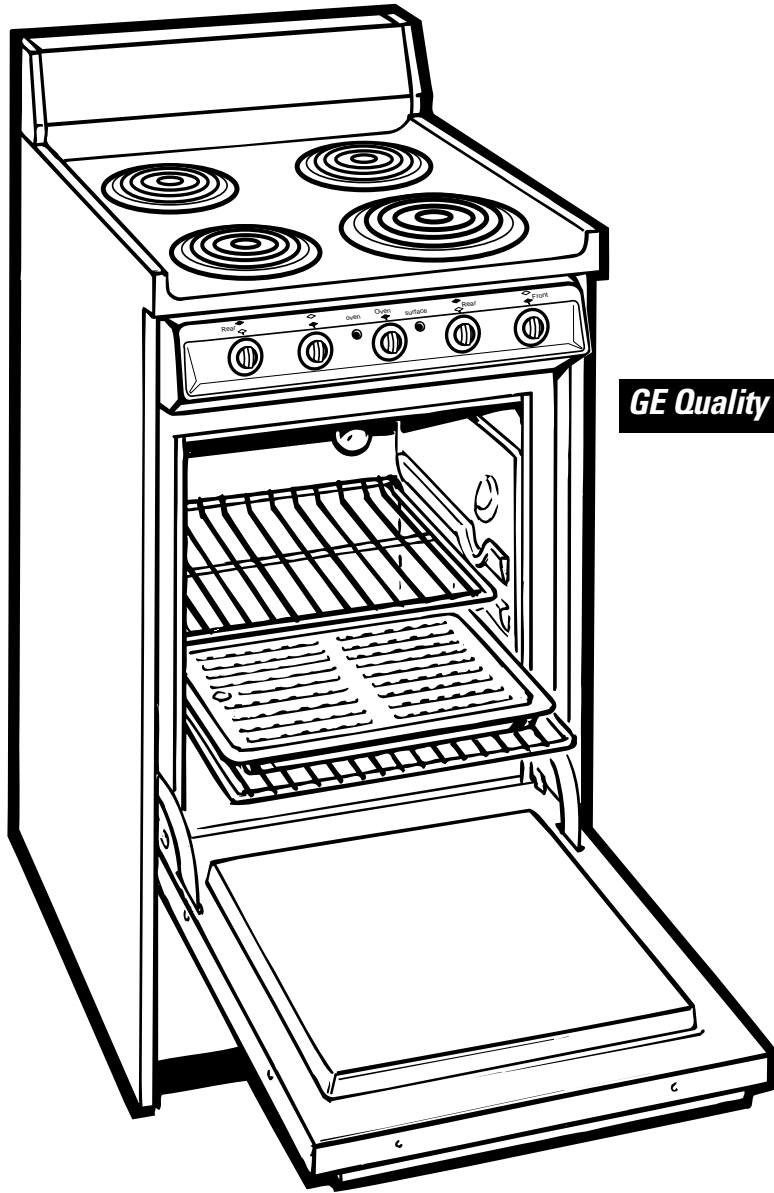


20" and 24" Electric
Ranges



GE Quality Product

Safety Information

Anti-Tip Device 3
 Safety Precautions 3, 4
 Oven 4
 Surface Cooking Units 5

Operating Instructions

Using the Surface Units 6
 Using the Oven 7-10

Care and Cleaning

Surface Units & Drip Pans ... 11
 Lift-Off Oven Door 12
 Broiler Pan & Grid 12
 Porcelain Oven Interior 13

Installation Instructions

Tools You Will Need 14
 Electrical Connection ... 15, 16
 Dimensions & Clearances .. 17
 Installing the Backguard 18
 Leveling the Range 19

Troubleshooting Tips

Before You Call
 For Service 20

Customer Service

Warranty 23
 Service Telephone
 Numbers Back Cover

**Congratulations!
 You Are Now Part of Our Family.**

Welcome to the family. We're proud of our quality products and we are committed to providing dependable service. You'll see it in this easy-to-use Owner's Manual and you'll hear it in the friendly voices of our customer service department.

Best of all, you'll experience these values each time you use your range. That's important, because your new range will be part of your family for many years. And we hope you will be part of ours for a long time to come.

We thank you for buying our product. We appreciate your purchase, and hope you will continue to rely on us whenever you need quality appliances for your home.

A Service Partnership.



IMPORTANT!

Fill out and return the Consumer Product Registration Card that is packed with this product.



FOR YOUR RECORDS

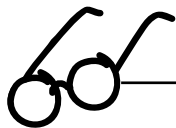
Write the model and serial numbers here:

 # _____

You can find them on a label under the cooktop on the right side wall.

Staple sales slip or cancelled check here.

Proof of the original purchase date is needed to obtain service under the warranty.



READ THIS MANUAL

Inside you will find many helpful hints on how to use and maintain your range properly. Just a little preventive care on your part can save you a great deal of time and money over the life of your range.



IF YOU NEED SERVICE

You'll find many answers to common problems in the *Before You Call For Service* section. If you review our chart of *Troubleshooting Tips* first, you may not need to call for service at all.

If you do need service, you can relax knowing help is only a phone call away. A list of toll-free customer service numbers is included in the back section of this manual.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.



⚠ WARNING ANTI-TIP DEVICE

All ranges can tip and injury could result.

To prevent accidental tipping of the range, attach it to the floor by installing the Anti-Tip device supplied.

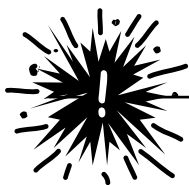


The device engages one of the rear leveling legs (see Installation Instructions).

To check if the device is installed properly, carefully tip the range forward.



If you pull the range out from the wall for any reason, make sure the rear leg is returned to its position in the device when you push the range back.

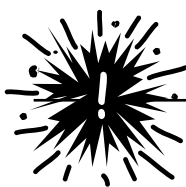


SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

- Use this appliance only for its intended use as described in this manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Don't attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Before performing any service, **DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Don't allow anyone to climb, stand or hang on the door or range top. They could damage the range and even tip it over, causing severe personal injury.
- **CAUTION:** ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPLASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.
- Never wear loose-fitting or hanging garments while using the appliance. Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.
- For your safety, never use your appliance for warming or heating the room.
- Storage in or on appliance—Flammable materials should not be stored in an oven or near surface units.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING! SAFETY PRECAUTIONS

- Keep hood and grease filters clean to maintain good venting and to avoid grease fires.
 - Do not let cooking grease or other flammable materials accumulate in or near the range.
 - Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam type fire extinguisher.
 - Do not touch heating elements or interior surface of oven. These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling first.
- Potentially hot surfaces include the cooktop and areas facing the cooktop, oven vent opening and surfaces near the opening, and crevices around the oven door. Remember: The inside surface of the oven may be hot when the door is opened.



COOK MEAT AND POULTRY THOROUGHLY...

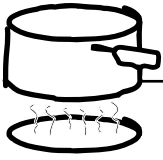
Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F. and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.



OVEN

Stand away from range when opening oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.

- Don't heat unopened food containers in the oven. Pressure could build up and the container could burst, causing an injury.
- Keep oven free from grease buildup.
- Place oven shelf in desired position while oven is cool. If shelves must be handled when hot, do not let pot holder contact heating units in the oven.
- Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- When using cooking or roasting bags in oven, follow the manufacturer's directions.
- Do not use your oven to dry newspapers. If overheated, they can catch fire.



SURFACE COOKING UNITS

Use proper pan size—This appliance is equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. The use of undersized cookware will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of cookware to burner will also improve efficiency.

- Never leave surface units unattended at high heat settings. Boilover causes smoking and greasy spillovers that may catch on fire.
- Be sure drip pans are in place. Their absence during cooking could damage range parts and wiring.
- Don't use aluminum foil to line drip pans or anywhere in the oven except as described in this guide. Misuse could result in a shock, fire hazard or damage to the range.
- Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for range-top service; others may break because of the sudden change in temperature.
- To minimize the possibility of burns, ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- Always turn surface unit to **OFF** before removing cookware.
- Keep an eye on foods being fried at **HI** or **MEDIUM HIGH** heats.
- To avoid the possibility of a burn or electric shock, always be certain that the controls for all surface units are at **OFF** position and all coils are cool before attempting to lift or remove the unit.
- Don't immerse or soak removable surface units. Don't put them in a dishwasher.
- When flaming foods under the hood, turn the fan on.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- Use little fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt slowly.
- Always heat fat slowly, and watch as it heats.
- Use deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.



Read and follow this Safety Information carefully.

SAVE THESE INSTRUCTIONS

Using the surface units.

Throughout this manual, features and appearance may vary from your model.

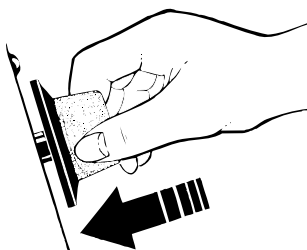
Surface Cooking Controls

Your surface units and controls are designed to give you a variety of heat settings for surface unit cooking.

At both **OFF** and **HI** positions, there is a slight niche so control **clicks** at those positions; **HI** marks the highest setting; **LO**, the lowest setting.

In a quiet kitchen, you may hear slight **clicking** sounds during cooking, indicating heat settings selected are being maintained.

Switching heats to higher settings always shows a quicker change than switching to lower settings.



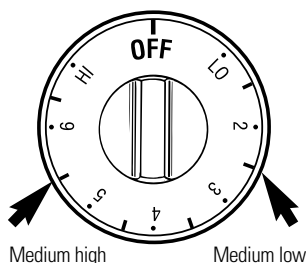
How to Set the Controls

- 1 Push the control knob in.
- 2 Turn either clockwise or counterclockwise to desired heat setting.

Control must be pushed in to set only from the **OFF** position.

When control is in any position other than **OFF**, you can turn it without pushing in.

Be sure you turn control to **OFF** when you finish cooking. An indicator light will glow when **ANY** heat on any surface unit is on.



Heat Setting Guide

HI—Quick start for cooking; bring water to boil.

MEDIUM HIGH—Fast fry, pan broil; maintain fast boil on large amount of food.

MED—Saute and brown; maintain slow boil on large amount of food.

MEDIUM LOW—Steam rice, cereal; maintain serving temperature of most foods.

LO—Cook after starting at HI; cook with little water in covered pan.

NOTE:

- 1 At **HI** or **MEDIUM HIGH**, never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.
- 2 At **MEDIUM LOW** or **LO**, melt chocolate, butter on small unit.

Cooking Tips

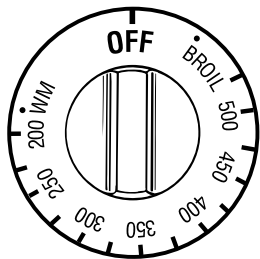
■ Use medium- or heavy-weight cookware. Aluminum cookware conducts heat faster than other metals. Cast-iron and coated cast-iron cookware is slow to absorb heat, but generally cooks evenly at low or medium heat settings. Steel pans may cook unevenly if not combined with other metals.

■ Do not overfill cookware with fat that may spill over when adding food. Frosty foods bubble vigorously. Watch foods frying at high temperatures. Keep range and hood clean from accumulated grease.

■ To conserve the most cooking energy, pans should be flat on the bottom, have straight sides and tight fitting lids. Match the size of the saucepan to the size of the surface unit. A pan that extends more than an inch beyond the edge of the drip pan traps heat, which causes “crazing” (fine hairline cracks) on porcelain, and discoloration ranging from blue to dark gray on chrome drip pans.

Using the oven.

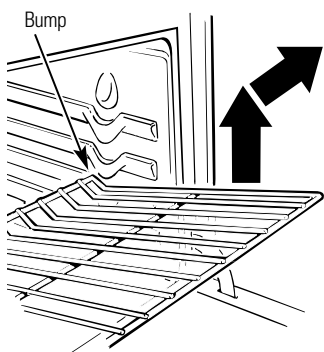
The **OVEN TEMP** knob is located on the control panel on the front of the range.



Oven Temperature Control

To use the oven, simply turn the knob to the desired cooking temperatures, which are marked in 25°F. increments on the dial. **OVEN TEMP** maintains the temperature you set, from **WMM** (170°F.) to **BROIL** (550°F.).

The Oven Cycling Light glows until the oven reaches your selected temperature, then goes off and on with the oven unit(s) during cooking.



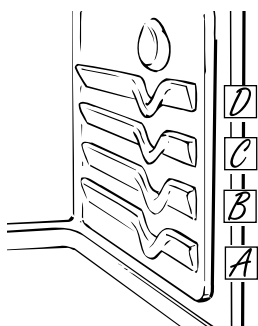
Oven Shelves

The shelves are designed with stop-locks so when placed correctly on the shelf supports, they will stop before coming completely out of the oven and will not tilt when you are removing food from them or placing food on them.

When placing cookware on a shelf, pull the shelf out to the bump on the shelf support. Place the cookware on the shelf, then slide the shelf back into the oven. This will eliminate reaching into the hot oven.

To remove the shelves from the oven, pull them toward you, tilt front end upward and pull them out.

To replace, place shelf on shelf support with stop-locks (curved extension of shelf) facing up and toward back of oven. Tilt up front and push shelf toward back of oven until it goes past the bump on the shelf support. Then lower front of shelf and push it all the way back.



The oven has 4 shelf positions.

Oven Shelf Positions

The oven has four shelf supports—**A** (bottom), **B**, **C** and **D** (top).

Shelf positions for cooking are suggested on Baking and Roasting pages.

The type of margarine will affect baking performance!

Most recipes for baking have been developed using high fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher fat product.

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled "margarine" to contain at least 80% fat by weight. Low fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

Using the oven for baking or roasting.

To avoid possible burns, place the shelves in the desired position before you turn the oven on.

How to Set Your Oven for Baking or Roasting

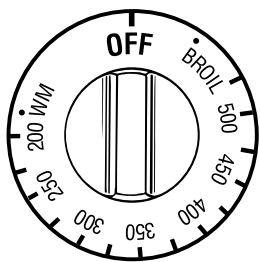
- 1 Position the shelf or shelves in the oven. If cooking on two shelves at the same time, stagger the pans for best heat circulation.
- 2 Close oven door. Turn **OVEN TEMP** knob clockwise to desired temperature. Preheat oven for at least 10 minutes if preheating is necessary.
- 3 Place food in oven on center of shelf. Allow at least 2 inches between edge of bakeware and oven wall or adjacent cookware.
- 4 Check food for doneness at minimum time on recipe. Cook longer if necessary. Turn **OVEN TEMP** knob to **OFF** and remove food.

Shelf Positions

- Most baking is done on the second shelf position (**B**) from the bottom.
- Bake angel food cakes on first shelf position (**A**) from bottom of oven.
- When baking three or four items, use two shelves positioned on the second and fourth sets of supports (**B & D**) from bottom of oven.
- Roasting is usually done on the bottom shelf position (**A**).

Preheating

- Preheating the oven takes about 10 minutes.
- Most roasts will cook satisfactorily without preheating.
- Preheat the oven only when necessary, usually for baking.
- If you find preheating is necessary, keep an eye on the indicator light and put food in the oven promptly after light goes out.



VERY IMPORTANT NOTE:

When baking or roasting, NEVER turn the OVEN TEMP knob to BROIL and back to the desired temperature. Turning the OVEN TEMP knob to BROIL sets the thermostat in a BROIL mode. See the Broiling section in this guide. To reset the thermostat to Bake, turn the OVEN TEMP knob to OFF then back to the desired Bake/Roast temperature.

Baking and Roasting Tips

- Follow a tested recipe and measure the ingredients carefully. If you are using a package mix, follow label directions.
- Do not open the oven door during a baking operation—heat will be lost and the baking time might need to be extended. This could cause poor baking results. If you must open the door, open it partially—only 3 or 4 inches—and close it as quickly as possible.
- Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.
- Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).
- Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on package label.

Using the oven for broiling.

Broiling may be slightly different from any previous broiling you may be acquainted with, so be sure to read this section completely.

VERY IMPORTANT NOTE:

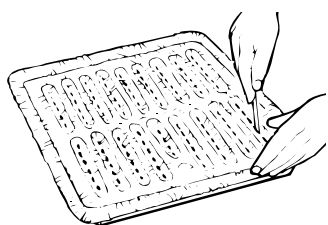
To reset the oven for Baking you must turn the OVEN TEMP knob to OFF. This gets it out of the BROIL mode.

How to Set Your Oven for Broiling

Broiling is cooking food by intense radiant heat from the upper element in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

- 1 If the meat has fat or gristle around the edge, cut vertical slashes through both about 2" apart. If desired, fat may be trimmed, leaving layer about 1/8" thick.
- 2 Place the meat on the broiler grid in the broiler pan which comes with your range. Always use the grid so the fat drips into the broiler pan; otherwise the juices may become hot enough to catch fire.
- 3 Place the shelf in position **C** for most broiling.

- 4 Close the door. Always broil with the door closed.
- 5 Turn the **OVEN TEMP** knob clockwise to **BROIL**. You will feel a slight niche at the broil position. You may then turn the knob counterclockwise to broil at a lower temperature.
- 6 Turn food only once during cooking.
- 7 Turn the **OVEN TEMP** knob to **OFF**. Serve food immediately, and leave the pan outside the oven to cool during the meal for easiest cleaning.



Use of Aluminum Foil

■ You can use aluminum foil to line your broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.

Without the slits, the foil will prevent fat and meat juices from draining to the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are frying, not broiling.

■ **DO NOT** place a sheet of aluminum foil on the shelf. To do so may result in improperly cooked foods, damage to oven finish and increase in heat on outside surfaces of the oven.

■ If desired, a sheet of aluminum foil may be used on floor of the oven under the bake element. **Be certain foil does not touch bake element.** Aluminum foil used in this way may slightly affect the browning of some foods. Change foil when it becomes soiled.

Using the oven for broiling.

Questions and Answers

- Q** When broiling, is it necessary to always use a grid in the pan?
- A** Yes. Using the grid suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the grid and stay cooler, thus preventing excessive spatter and smoking.
- Q** Should I salt the meat before broiling?
- A** No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.
- Q** Why are my meats not turning out as brown as they should?
- A** In some areas, the power (voltage) to the range may be low. In these cases, preheat the broil element for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.
- Q** Do I need to grease my broiler grid to prevent meat from sticking?
- A** Yes. The broiler grid is designed to absorb broiler heat. Spraying the broiler grid lightly with a vegetable cooking spray before cooking will make cleanup easier.

Broiling Guide

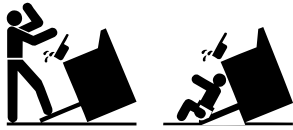
- If desired, marinate meats or chicken before broiling, or brush with barbecue sauce last 5 to 10 minutes only.
- Frozen steaks can be broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.
- When arranging food on pan, do not let fatty edges hang over sides because the dripping fat will soil the oven.
- If your range is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven shelf one position higher.

Food	Amount or Thickness	Shelf Position	Time In Minutes		Comments
			First Side	Second Side	
Bacon	1/2 lb. (about 8 thin slices)	C	3½ min.	3½ min.	Arrange in single layer
Ground Beef	1 lb. (4 patties) 1/2 to 3/4" thick	C	7 min.	5 min.	Space evenly.
Beef Steaks Medium	1" thick 1 to 1½ lbs.	C	9 min.	9 min.	Steaks less than 1" thick cook through before browning. Pan frying is recommended. Slash fat.
Chicken	1 whole 2 to 2½ lbs., split lengthwise	A	35 min.	15 min.	Reduce time about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil skin-side-down first.
Fish	1 lb. fillets 1/4 to 1/2" thick	C	5 min.	5 min.	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired. Preheat broiler to increase browning.

Care and cleaning of the range.

Be sure electrical power is off and all surfaces are cool before cleaning any part of the range.

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for your range to assure safe and proper maintenance.



If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is re-engaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

Porcelain Enamel Cooktop

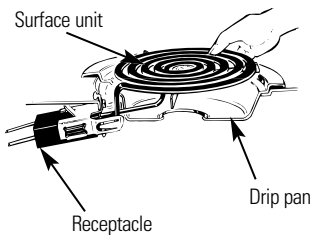
The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acidic foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.



Oven Shelves

Clean the shelves with an abrasive cleanser or steel wool.

After cleaning, rinse the shelves with clean water and dry with a clean cloth.



To remove the surface unit, lift it about 1 inch above the drip pan and pull it out.



Replace the drip pan into the recess in the cooktop.

Surface Units and Drip Pans

To clean the surface units, turn the control to the highest setting for a minute. The coils will burn off any soil.

To remove a surface unit:

To remove the drip pans for cleaning, the surface units must be removed first.

Lift the surface unit about 1 inch above the drip pan and pull it out.

Do not lift the surface unit more than 1 inch. If you do, it may not lie flat on the drip pan when you plug it back in.

NOTE: Repeated lifting of the surface unit more than 1 inch above the drip pan can permanently damage the receptacle.

To replace a surface unit:

Replace the drip pan into the recess in the cooktop. Make sure the opening in the pan lines up with the receptacle.

Insert the terminals of the surface unit through the opening in the drip pan and into the receptacle.

Guide the surface unit into place so it rests evenly.

To clean the drip pans:

Drip pans can be cleaned in the dishwasher or by hand. If you use a scouring pad, rub lightly to prevent scratching.

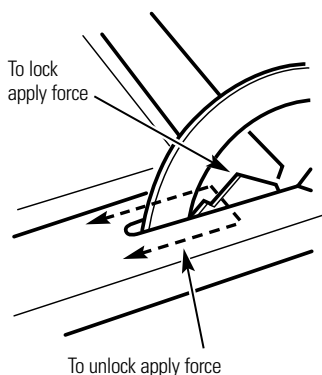
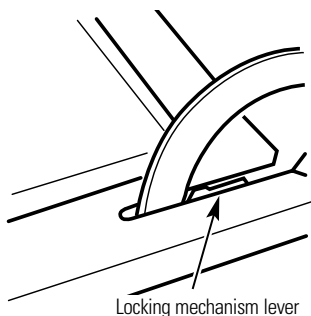
Q Can I cover the drip pans with foil?

A No, because using foil so close to the receptacle could cause shock, fire or damage to the range.

CAUTION:

- Do not immerse the surface units in liquids of any kind.
- Do not clean the surface units in a dishwasher.
- Do not bend the surface unit plug terminals.
- Do not attempt to clean, adjust or in any way repair the plug-in receptacle.

Care and cleaning of the range.



Lift-Off Oven Door (on some models)

The oven door is removable (on some models) but it is heavy. You may need help removing and replacing the door.

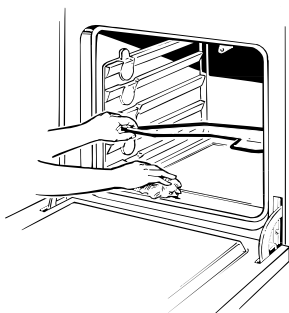
To remove the door:

- 1 Open the door to the full open position.
- 2 Raise the locking mechanism by applying force to the locking mechanism lever.
- 3 Close the door until it stops against the locking mechanism.
- 4 Grasp firmly on each side and lift the door straight up and off the hinges.

To replace the door:

- 1 Position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time.
- 2 Open the door to the full open position and press the locking mechanism back into its original position.

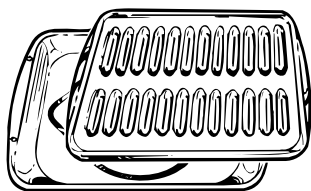
DO NOT ATTEMPT TO CLOSE THE DOOR UNTIL THIS STEP IS COMPLETE. THE HINGE OR DOOR COULD BE DAMAGED.



Oven Heating Elements

Do not clean the bake element or the broil element. Any soil will burn off when the elements are heated.

The bake element can be lifted gently to clean the oven floor. If spillovers, residue or ash accumulate around the bake element gently wipe around the element with warm water.



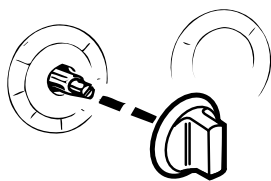
Both the broiler pan and grid can also be cleaned in the dishwasher.

Broiler Pan and Grid

After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out grease from the pan into a proper container. Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned on foods.

Do not store a soiled broiler pan and grid anywhere in the range.



Control Knobs

The control knobs may be removed for easier cleaning.

Before removing the knobs for cleaning, please note that the knobs are in the proper **OFF** position. When replacing the knobs, check the **OFF** position to insure proper placement.

To remove a knob, pull it straight off the stem.

Wash the knobs in soap and water but do not soak. Avoid getting water down in the knob stem holes.

Painted Surfaces

Painted surfaces include the sides and kick panel. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleansing powders, steel wool or harsh abrasives on any painted surface.

Porcelain Oven Interior

With proper care, the porcelain enamel interior will retain its attractive finish for many years.

Soap and water will normally do the job. Heavy spattering or spillovers may require cleaning with a mild abrasive cleanser. Soapy, wet pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause dull spots even after cleaning.

Household ammonia may make the cleaning job easier. Place 1/2 cup ammonia in a shallow glass pan and leave in a cold oven overnight. The ammonia fumes will help loosen the burned-on grease and food.

When necessary, you may use a commercial oven cleaner. Follow the package directions.

Cautions about using spray-on oven cleaners:

- Do not spray the oven cleaner on the electrical controls and switches because it could cause a short circuit and result in sparking or fire.
- Do not allow a film from the cleaner to remain on the temperature sensor—it could cause the oven to heat improperly. (The sensor is located at the top of the oven.) Carefully wipe the bulb clean after each oven cleaning, being careful not to move the sensor as a change in its position could affect how the oven bakes.
- Do not spray any oven cleaner on the outside oven door, handles or any exterior surface of the oven, cabinet or painted surfaces. The cleaner can damage these surfaces.

Installation of the range.

Read these instructions completely and carefully.



⚠ **WARNING!** Anti-Tip Bracket



- ALL RANGES CAN TIP
- INJURY COULD RESULT
- INSTALL ANTI-TIP DEVICE PACKED WITH RANGE

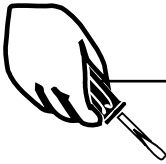


- SEE INSTRUCTIONS



Tools You Will Need

- Phillips head screwdriver
- 1 $\frac{3}{8}$ " or adjustable wrench
- Flat blade screwdriver



Anti-Tip Bracket Installation Instructions

Anti-tip bracket attaches to the floor to hold either rear range leg. When fastening to the floor, be sure that the screw does not penetrate electrical wiring or plumbing. If you cannot be sure of this, use a shorter screw that will not penetrate through the flooring.

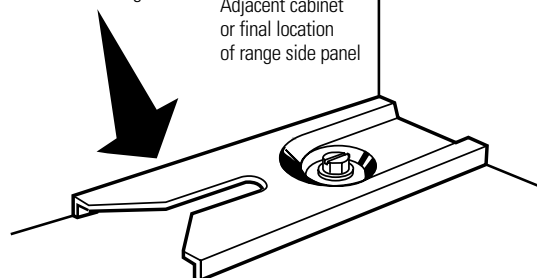
- 1 Decide whether the anti-tip bracket will be installed on the right or left side of the range location.
- 2 If the bracket side of the range is next to a cabinet, place the bracket against back wall and cabinet.

If there is no adjacent cabinet, determine where the location of the range side (painted outside panel) will be. Place the bracket with its outside edge at this location and against the back wall.

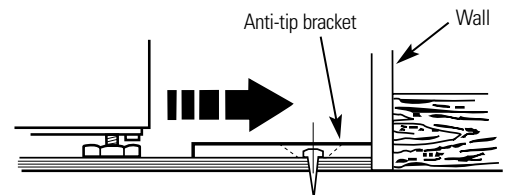
Outside edge of bracket should be flush with the outside of the range

Adjacent cabinet or final location of range side panel

Wall behind range



- 3 Screw the bracket securely to the floor with the screw provided. The screw is self-drilling in wood, plywood, particle and chip board, and most metal framing. If attaching to masonry, you can buy suitable screws and/or anchors at hardware stores. Use a masonry drill to drill the required holes.



- 4 Using the wrench, back out the four range legs at least two turns. Level the range. See the *Protect Your Floor* and *Leveling the Range* information in the *Installation the range* section of this manual for leveling information.
- 5 Slide the range into place.

Read these instructions completely and carefully.



Electrical Connection

We recommend that you have the electrical hookup of your range done by a qualified electrician. Have the electrician show you where your range disconnect is located.

Call your Electric Company and ask which codes apply in your area. If there are no codes, you must follow the NATIONAL ELECTRICAL CODE, ANSI/NFPA NO. 70, latest edition. You can get a copy by writing:

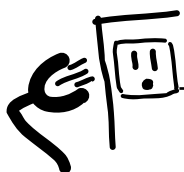
National Fire Protection Association
Battery March Park
Quincy, MA 02269

If you fail to wire your range in accordance with governing codes, you may create a hazardous condition.

You must use a three-wire, single-phase AC 208/240 Volt, 60 Hertz electrical system to operate your range.

Use #8 wire and 40 Amp fuse or circuit breaker for 240 Volt and 208 Volt systems.

Do not use aluminum wiring to connect your range to the household circuit.



To Make Electrical Connection

- 1 Remove the junction block access cover (on range back).
- 2 **Effective January 1, 1996 the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range.**

Use only 3-conductor or 4-conductor U.L. listed range cord. You must use the strain relief clamp provided with the range to hold the cord.

Use a range cord rated at **40 amps** with 125/250 minimum volt range and closed loop terminals. Care should be taken to center cable and strain relief within knockout hole to keep the edge from damaging the cable.

NOTE: A 4-conductor cord is to be used when the appliance is installed in a mobile home or when local codes do not permit grounding through the neutral.



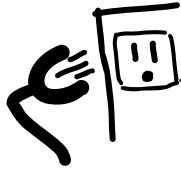
Hard Wiring

The power cord bracket also incorporates a 7/8" diameter opening for hard wiring (armored cable, flexible conduit, romex wire, etc.).

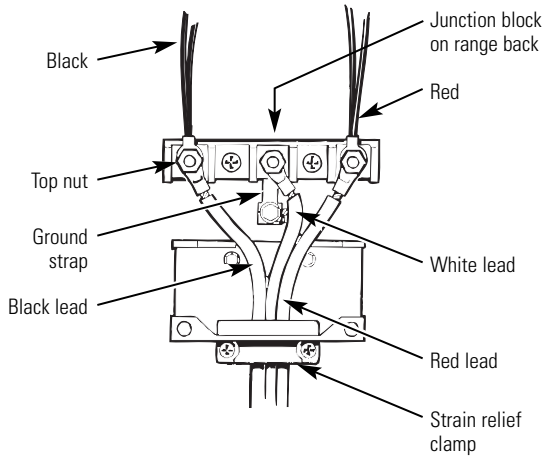
If this type of wire is used, remove the strain relief clamp and bracket and reposition the bracket so the 7/8" diameter hole is at the bottom to accept the hard wiring.

Installation of the range.

Read these instructions completely and carefully.



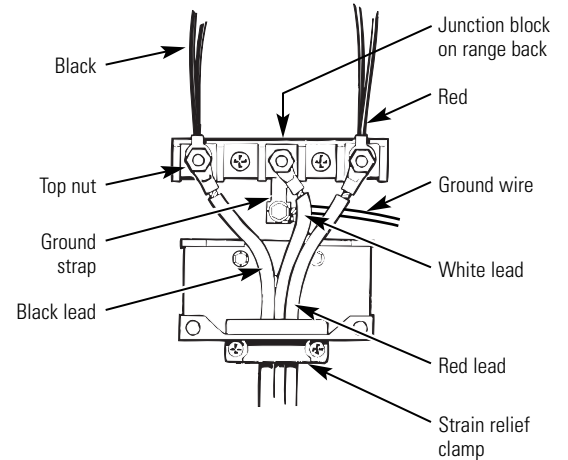
Three-Wire Cord Connection



- 1 Remove the top nuts on the junction block studs.
- 2 Tighten the back nuts.
- 3 Install the three wire cord and the strain relief in the hole in the strain relief bracket.
- 4 Connect the red and black leads to the outer terminals and the white lead to the center terminal.
- 5 Push the cord upward (to relieve strain), while tightening the strain relief clamp.

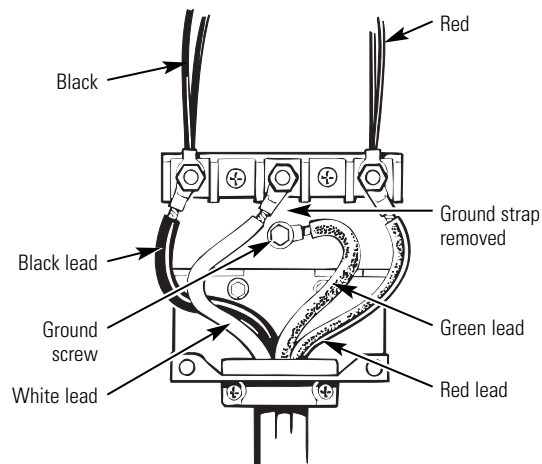
If local codes require an ungrounded neutral:

Follow steps 1 through 5.



Then loosen the screw from the ground strap and fasten a #10 copper wire to the range. Secure the other end of the wire to a grounded cold water pipe or use another approved grounding method.

Four-Wire Cord Connection



- 1 Remove the top nuts on the junction block studs.
- 2 Tighten the back nuts.
- 3 Remove the ground screw; then remove the ground strap.
- 4 Install the four wire cord and strain relief in the hole in the strain relief bracket.
- 5 Connect the red and black leads to the outside terminals and the white lead to the center terminal.
- 6 Attach the green lead below the junction block with the ground screw that was removed earlier (step 3).
- 7 Push the strain relief upward (to relieve strain) while tightening the strain relief clamp.

Read these instructions completely and carefully.

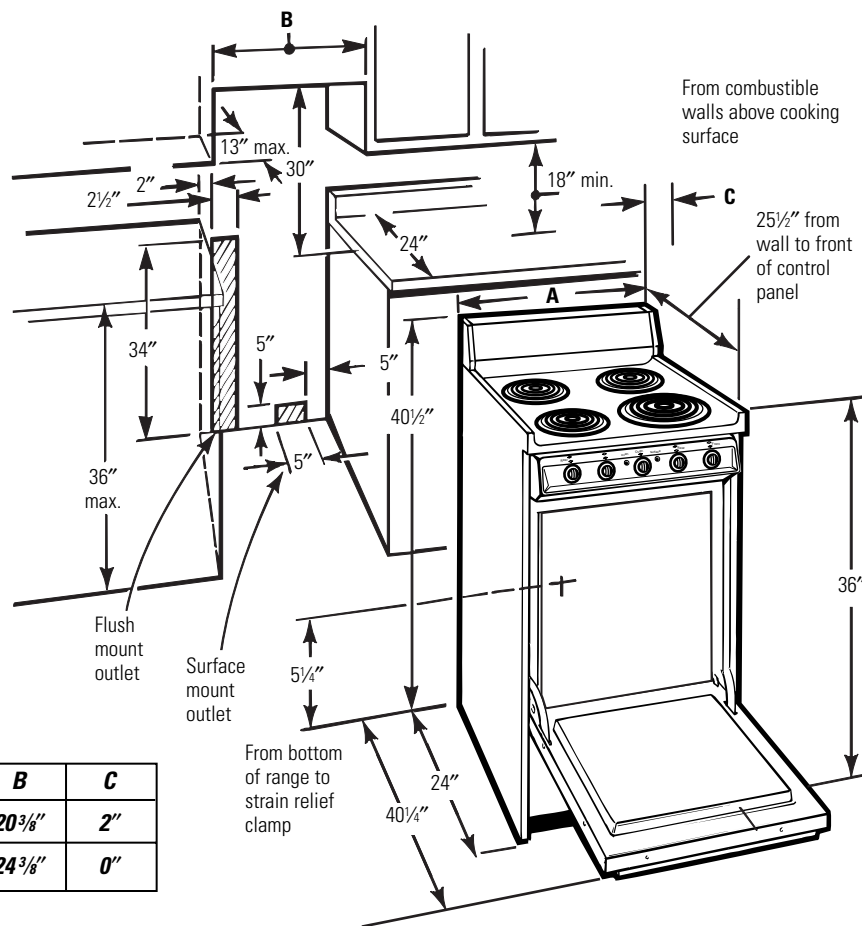


Dimensions and Clearances

IMPORTANT: Save these instructions for the local electrical inspector's use.

- See the illustration below for all rough-in and spacing dimensions. These dimensions must be met for safe use of your range.
- The range may be placed with $1\frac{3}{4}$ " clearance at the back wall and 0" clearance (flush) at side walls of the range if the front edges of the range side panels stick out beyond the cabinet fronts at least $1/4$ ".

- To eliminate the risk of burns or fire when reaching over hot surface elements, cabinet storage space above the cooktop should be avoided. If cabinet storage space is to be provided above the cooktop, the risk can be reduced by installing a range hood that sticks out at least 5" beyond the front of the cabinets. Cabinets installed above a cooktop may be no deeper than 13".



Models	A	B	C
20" Wide	20"	20 $\frac{3}{8}$ "	2"
24" Wide	24"	24 $\frac{3}{8}$ "	0"

*Depth including handle: $25\frac{3}{16}$ ".
Depth to front of control knobs: $26\frac{1}{8}$ ".



Preparation

- Remove all tape and packaging.
- Take the accessory pack out of the oven.
- Check to be sure that no range parts have come loose during shipping.

Installation of the range.

Read these instructions completely and carefully.



Protect Your Floor

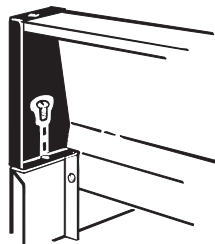
Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed.

The range should be installed on a sheet of plywood (or similar material) as follows: When the floor covering ends at the front of the range, the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

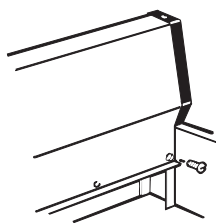


Installing the Backguard

- 1 Place the backguard on top of the end panels at the rear of the range.



- 2 Insert two machine screws through the holes at the bottom of each end cap. Secure the screws to the range frame with the hex nuts provided.



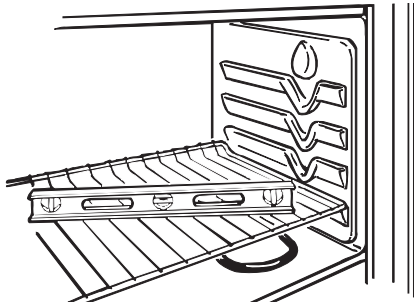
- 3 Insert two machine screws through the front of the backguard at each end. Secure the screws to the range frame with the hex nuts provided.

Read these instructions completely and carefully.

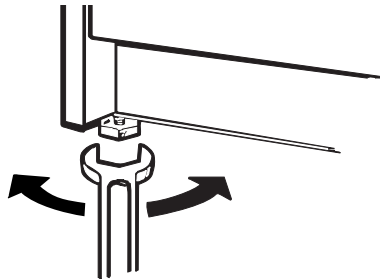


Leveling the Range

For proper cooking and baking the range must be leveled. Leveling legs are located on each corner at the base of the range.



Install the oven shelves (see use and care section for instructions). Put a spirit level or a glass measuring cup partially filled with water on one of the oven shelves.



Use a 1 $\frac{3}{8}$ " open end wrench or an adjustable wrench to back out the four leveling legs two or three turns each. Now use the wrench to adjust the leveling legs until the range is level.

Slide range back towards the wall being careful not to damage the sides or top of the range, or the adjacent cabinets.

Safety Instructions

Operating Instructions

Care and Cleaning

Installation Instructions

Troubleshooting Tips

Customer Service

Before You Call For Service...



Troubleshooting Tips
Save time and money! Review the chart on this page first and you may not need to call for service.

	Problem	Possible Causes	What To Do
Operating Instructions	Surface units not functioning properly	The surface units are not plugged in solidly.	<ul style="list-style-type: none"> With the controls off, check to make sure the surface unit is plugged completely into the receptacle.
		The surface unit controls improperly set.	<ul style="list-style-type: none"> Check to see the correct control is set for the surface unit you are using.
		The drip pans are not set securely in the cooktop.	<ul style="list-style-type: none"> With the controls off, check to make sure the drip pan is in the recess in the cooktop and that the opening in the pan lines up with the receptacle.
Care and Cleaning	Oven will not work	A fuse in your home may be blown or the circuit breaker tripped.	<ul style="list-style-type: none"> Replace the fuse or reset the circuit breaker.
		Plug on range is not completely inserted in the electrical outlet.	<ul style="list-style-type: none"> Make sure electrical plug is plugged into a live, properly grounded outlet.
		Oven control improperly set.	<ul style="list-style-type: none"> See the <i>Using the oven</i> sections.
Installation Instructions	Food does not broil properly	Oven control improperly set.	<ul style="list-style-type: none"> Make sure you turn the knob all the way to the BROIL position.
		Improper shelf position being used.	<ul style="list-style-type: none"> See the <i>Broiling Guide</i>.
		Cookware not suited for broiling.	<ul style="list-style-type: none"> Use the broiling pan and grid that came with your range.
		Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended.	<ul style="list-style-type: none"> See the <i>Using the oven for broiling</i> section.
Troubleshooting Tips	Food does not bake or roast properly	Oven control improperly set.	<ul style="list-style-type: none"> See the <i>Using the oven for baking or roasting</i> section.
		OVEN TEMP knob was turned to BROIL before being set at a baking temperature	<ul style="list-style-type: none"> Turn the knob to OFF and then to the bake temperature.
		Shelf position is incorrect or the shelf is not level.	<ul style="list-style-type: none"> See the <i>Using the oven for baking or roasting</i> section.
		Necessary preheating was not done.	<ul style="list-style-type: none"> See the <i>Using the oven for baking or roasting</i> section.
		Incorrect cookware or cookware of improper size being used.	<ul style="list-style-type: none"> See the <i>Using the oven for baking or roasting</i> section.
		A foil tent was not used when needed to slow down browning during roasting.	<ul style="list-style-type: none"> See the <i>Using the oven for baking or roasting</i> section.
Customer Service			

Notes.

<i>Safety Instructions</i>	<i>Operating Instructions</i>	<i>Care and Cleaning</i>	<i>Installation Instructions</i>	<i>Troubleshooting Tips</i>	<i>Customer Service</i>
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<i>Customer Service</i>	<i>Troubleshooting Tips</i>	<i>Installation Instructions</i>	<i>Care and Cleaning</i>	<i>Operating Instructions</i>	<i>Safety Instructions</i>
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Notes.

Electric Range Warranty.



All warranty service provided by our Factory Service Centers or an authorized Customer Care® technician. For service, call 800-GE-CARES.

For The Period Of: We Will Replace, At No Charge To You:

One Year

From the date of the original purchase

Any part of the range which fails due to a defect in materials or workmanship. During this **full one-year warranty**, we will also provide, **free of charge**, all labor and in-home service to replace the defective part.

What is Not Covered:

- Service trips to your home to teach you how to use the product.
- Replacement of house fuses or resetting of circuit breakers.
- Improper installation.
- Damage to the product caused by accident, fire, floods or acts of God.
- Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.
- Incidental or consequential damage to personal property caused by possible defects with this appliance.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company, Louisville, KY 40225

Safety Instructions

Operating Instructions

Care and Cleaning

Installation Instructions

Troubleshooting Tips

Customer Service

Consumer Support.



GE Appliances Website

www.GEAppliances.com

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts, catalogs, or even schedule service on-line. You can also "Ask Our Team of Experts™" your questions, and so much more...



Schedule Service

www.GEAppliances.com

Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience 24 hours any day of the year! Or call 800-GE-CARES (800-432-2737) during normal business hours.



Real Life Design Studio

www.GEAppliances.com

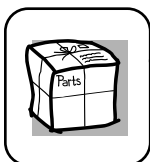
GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800-TDD-GEAC (800-833-4322).



Extended Warranties

www.GEAppliances.com

Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800-626-2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires.



Parts and Accessories

www.GEAppliances.com

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800-626-2002 during normal business hours.

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.



Contact Us

www.GEAppliances.com

If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to: General Manager, Customer Relations
GE Appliances, Appliance Park
Louisville, KY 40225



Register Your Appliance

www.GEAppliances.com

Register your new appliance on-line—at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material, or detach and use the form in this Owner's Manual.